

# LYNMAR

*Russian River Valley*

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## GRILLED CHICKEN BROCHETTES WITH AN HERB AND GARLIC SAUCE

Yields approximately 36 skewers

SERVE WITH THE LYNMAR 2003 RUSSIAN RIVER VALLEY PINOT

2 ½ # boneless skinless chicken breast, cut in 1" strips, then in ¾ " pieces  
1 small red onion, peel, halve, cut in ¾" squares

4 large cloves of garlic  
2 Tbsp. fresh lemon thyme leaves  
2 Tbsp. coarsely chopped fresh parsley  
2 Tbsp. coarsely chopped fresh basil  
1 tsp. grated orange rind  
½ tsp. finely chopped fresh rosemary  
2 tsp. coarsely chopped fresh oregano  
1 tsp. kosher salt  
½ tsp. ground black pepper  
1 cup plain yogurt, not non fat  
2/3 cup good quality mayonnaise

36, 4 to 6 inch bamboo skewers, soak in water for 1 hour before using

### DIRECTIONS:

Place the garlic in the food processor. Chop fine. Add the herbs, orange rind and salt and pepper. Process a few seconds. Add the yogurt and mayo, process a few seconds to blend.

Place the chicken in a zip lock bag and pour 1 cup of sauce over the top, reserve the rest. Close securely, squeezing out any air and refrigerate 1 to 3 hours. Remove chicken from the marinade. Discard marinade. Thread a piece of chicken on one of the bamboo skewers, then a piece of onion and then another piece of chicken. Make sure the chicken is near the pointed end of the skewer so it will be easy to eat. Grill over medium heat until just cooked through, 2 or 3 minutes per side. Place all of the skewers on a cookie sheet when finished and brush with some of the reserved sauce and serve (can be held for up to 1 hour at room temperature and reheated in a hot oven for 5 minutes)

Recipe by Chef Sandra Simile